

Appln. No. 10/532,699
Amdt. Dated: June 1, 2010
Reply to Official Action of March 1, 2010

Amendments to the Claims:

Claims 1 – 20 are cancelled.

21. (Currently Amended) A method of ~~enhancing~~ ~~loosening~~ ~~property of cooked~~ ~~cooking~~ rice, noodles or pasta by adding ~~wherein sticking is avoided, comprising:~~

~~mixing rice, noodles or pasta with white potato-derived water-soluble acidic polysaccharides prior to, during, or after heating the rice, noodles or pasta, the polysaccharides having including uronic acids as constituents sugars and a starch content of no more than 60 wt %,~~

~~wherein the uronic acids the polysaccharides are added in an amount in which the uronic acids are comprising 0.003 – 1.0 wt% of the rice, noodles or pasta white potato-derived water-soluble acidic polysaccharides.~~

22. (Currently Amended) The method of claim 21, wherein the ~~uronic acids polysaccharides are added in an amount in which the uronic acids are comprise 0.035 – 0.5 wt% of the rice, noodles or pasta white potato-derived water-soluble acidic polysaccharides.~~

23. (Currently Amended) The method of claim 21, wherein the ~~uronic acids polysaccharides are added in an amount in which the uronic acids are comprise 0.08 – 0.2 wt% of the rice, noodles or pasta white potato-derived water-soluble acidic polysaccharides.~~

24. (Cancelled)

25. (Currently Amended) The method of claim 21, wherein the ~~starch content of the white potato-derived water-soluble acidic polysaccharides have a starch content of is no more than 30 wt%.~~

26. (Currently Amended) The method of claim 21, wherein the ~~starch content of the white potato-derived water-soluble acidic polysaccharides a starch content of is no more than 10 wt%.~~